BRATT PAN

FUTURA PE
FUTURA PES
FUTURA PED

TYPE: 60, 85, 110

Accessories
HEIGHT ADJUSTMENT

Installation and Operation Manual

S/N: 095441/01 Valid from: 13.10.2009 Rev.: 3.6

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1. General

Carefully read the instructions in this manual as they contain important information regarding proper, efficient and safe installation, use and maintenance of the appliance.

Keep this manual in a safe place for eventual use by other operators of the appliance.

The installation of this appliance must be carried out in accordance with the manufacturer's instructions and following local regulations. The connection of the appliance to the electric and water supply must be carried out by qualified persons only.

Persons using this appliance should be specifically trained in its operation.

Switch off the appliance in case of failure or malfunction. The periodical function checks requested in the manual must be carried out according to the instructions. Have the appliance serviced by a technically qualified person authorized by the manufacturer and using original spare parts.

Not complying with the above may put the safety of the appliance in danger.

1.1 Symbols used in the manual

This symbol informs about a situation where a safety risk might be at hand. Given instructions are mandatory in order to prevent injury.

This symbol informs about the right way to perform in order to prevent bad results, appliance damage or hazardous situations.

This symbol informs about recommendations and hints that help to get the best performance out of the appliance.

1.2 Symbols used on the appliance

This symbol on a part informs about electrical terminals behind the part. The removal of the part must be carried out by qualified persons only.

1.3 Checking the relationship of the appliance and the manual

The rating plate of the appliance indicates the serial number of the appliance. If the manuals are missing, it is possible to order new ones from the manufacturer or the local representative. When ordering new manuals it is essential to quote the serial number shown on the rating plate.

2. Safety

2.1 Safe use of the appliance

Because the bratt pan is a heated appliance that has hot surfaces during normal use, the following warnings and instructions must be followed to avoid burns.

- During long-time operation even the sides of the frying surfaces, the pouring lip and the lid get hot.
- For safe frying, always use heat protective gloves and appropriate accessories.
- Look out for discharging steam when opening the lid, especially when simmering or stewing.
- Do not leave the bratt pan on for long periods totally without supervision.

2.2 Safety instructions in case of malfunction

Switch off the appliance if it is damaged or malfunctioning. Contact authorised service personnel using original spare parts for service of the appliance.

2.3 Disposal of the appliance

The destroying of the appliance when the end of its economical lifetime has been reached must be carried out in accordance with local rules and regulations. Taking care of substances that might be harmful to the environment, if not properly handled, and utilization of reusable materials is best done by using professional personnel specializing in recycling.

3. Functional description

3.1 Intended use of the appliance

The Futura PE bratt pan is intended for heating and frying of food.

3.1.1 Use for other purposes

Use of the appliance for other purposes than stated above is prohibited.

The manufacturer of the appliance takes no responsibility for situations that may occur if warnings and instructions in this manual are neglected.

3.2 Operating principle

The frying surface of the bratt pan is heated by specially designed heating elements that are controlled electronically in order to achieve a fast temperature response.

In the two larger bratt pans, PE 85 and PE 110, the frying surface is divided into two frying zones. The temperatures of both zones can be controlled individually. The set temperature is shown on a digital display, one for each frying zone.

The tilting of the bratt pan is electrical and it is controlled by a foot-operated tilting pedal.

Bratt pan models with the letter H in the type marking are equipped with the possibility to adjust the working height of the bratt pan.

4. Operation instructions

4.1 Before use

4.1.1 Preparing the use

The frying surface of the bratt pan is protected with a thin layer of grease during storage and transportation. Before first-time use the grease must be removed by using hot water and detergent.

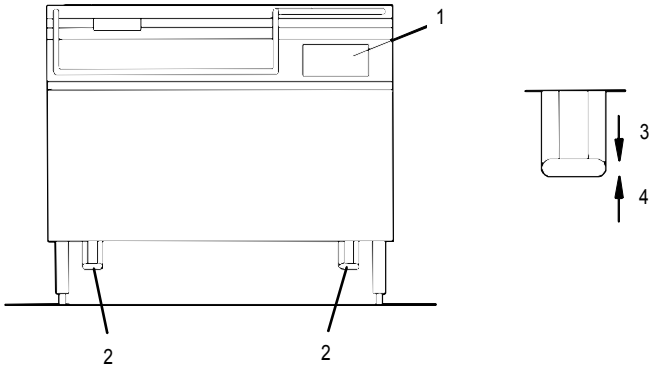
After the cleaning, the frying surface must be burned in with salt-free grease. Heat up the pan to 200°C keeping the lid closed. Burn the grease for 5-10 minutes, let the pan cool down and wipe off excessive grease. Repeat when necessary. Do not use oil for burning. Heated oil would create a tough surface, which is difficult to clean. A well greased pan reduces fat consumption in frying and minimises burning of foodstuffs.

4.2 Operation

4.2.1 Switching on the bratt pan

During the installation, a mains switch may have been fitted near the bratt pan, often on a wall nearby. Check that the mains switch is in the ON position.

The bratt pan is controlled from the operating panel and with a tilting pedal.



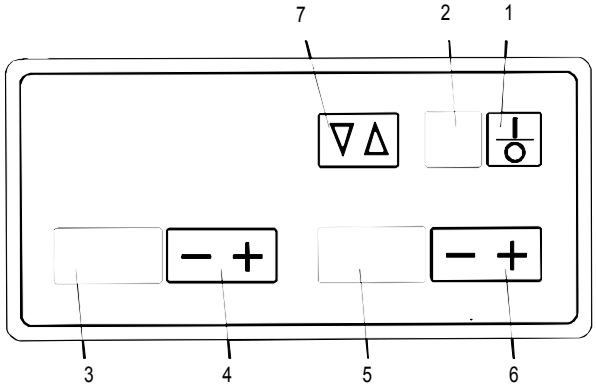
Operating devices

1. Operating panel
2. Tilting pedal

3. Tilting
4. Return

The pan is switched on by pressing the ON/OFF button, whereafter

- the heating-up starts
- the green pilot light goes on
- the temperature displays show the preset temperature of 180°C (only one display in model PE 60).



Operating panel

1. ON/OFF button
2. Green pilot light PAN SWITCHED ON
3. Red temperature display (PE 60, PE 85, PE 110)
4. Setting buttons for temperature (PE 60, PE 85, PE 110)
5. Red temperature display (PE 85, PE 110)
6. Setting buttons for temperature (PE 85, PE 110)
7. Adjustment of working height (only H models)

Heating up to the frying temperature takes about 5-6 minutes. The preset frying temperature is flashing on the display until the temperature is about 30°C under the frying temperature.

Due to the very short preheating time of the bratt pan, energy can be saved by not switching the pan on until the frying is started. If there is a longer pause during the frying, the bratt pan can be switched off or the temperature can be set to a lower value. Energy can also be saved by keeping the lid closed always when possible, for instance when simmering or stewing.

4.2.2 Setting of the frying temperature

PE 60: The frying temperature can be changed by using the “+” and “-” buttons.

PE 85 and PE 110:

The frying temperature can be changed as follows:

- Set the temperature for the desired zone with the “+” and “-” buttons.
- Repeat for the other zone when needed.

- The heating-up of the other zone can be switched off by setting the temperature to 0°C.

The preset frying temperature 180°C remains in memory and is activated for use by switching off the pan with the ON/OFF button and then turning it on again.

During long-time use, heat is transferred from one zone to the other. Although one zone would be switched off, it gets gradually warm, reaching a temperature that is about half of the temperature of the heated zone. If so desired, the temperature of this zone can be checked by searching with the setting buttons the area where the temperature display stops flashing (±30°C).

4.2.3 Frying temperature

Guiding temperatures for various products:

Fried eggs	150°C
Omelette	160°C
Fish	170°C
Bacon	150°C
Meat cubes	170°C
Meat balls, depending on size	130°C - 170°C
Hamburgers, depending on size	130°C - 170°C
Veal fillet	170°C
Wiennasteak	170°C
Thin steak of veal	220°C
Broiler, in big pieces	150°C
Floured slices of liver	170°C
Chops	170°C
Sausage cubes	130°C - 150°C
Frankfurters	150°C
Fried potatoes	150°C - 170°C
Mushrooms	130°C - 150°C
Onion	140°C
Small pancakes	170°C

4.2.4 Tilting

Before tilting or returning the bratt pan to the working position, check that nothing is in the movement area or leaning against the moving part of the bratt pan.

The electric tilting of the pan is operated with a foot pedal (Figure “Operating devices” in Section “Switching on the bratt pan”). The pan tilts as long as the pedal is pushed downwards. By lifting the pedal upwards, the pan returns to the horizontal position. The pan cannot be tilted while the lid is closed.

When tilting the pan, the heating is switched off and will be switched on again when the pan is in the horizontal position.

4.2.5 Adjusting the working height

Before adjusting the working height of the bratt pan, check that nothing is in the movement area or leaning against the moving part of the bratt pan.

Adjustment of the working height is possible in bratt pan models with letter H included in the model marking. These models have two push buttons on the operating panel for the option (Figure “Operating panel” in Section “Switching on the bratt pan”).

The working height can be electrically adjusted to the desired height by pushing the corresponding button. The working height is adjustable between 800-940 mm. [valid from SN 25440/1]

Adjustment is not possible if the pan is in a tilted position.

4.3 After use

4.3.1 Cleaning

Burned deposits on the frying surface of the pan form an isolating layer which slows up the frying and creates poor frying results. A clean frying surface is a must for good-quality results.

The effect of burned deposits on the surface temperature: 2 mm of deposits lower the surface temperature with 24 %.

180°C about 135°C

Cleaning equipment: scraper, hard brush, scouring plate, towel, kitchen paper

Cleaning detergent: slightly alkaline detergent (pH 8-10)

Cleaning method: scraping, dry, wet, damp

Precleaning:

Scrape out frying remains and wipe out grease and loose remains with paper. When necessary, pour hot water into the pan and let soak.

Cleaning:

The inside of the pan is cleaned with a brush and hot water. Spots are removed with a scouring plate. Cleaning detergent should be used only for frying surfaces extremely covered with burned deposits, because it removes grease from the frying surface.

Inner and outer surfaces of the lid are cleaned with a brush and cleaning detergent solution. Pay special attention to the edges and hinges of the lid. The base and outer surfaces of the pan are cleaned with a brush and cleaning detergent solution and rinsed with water.

The frying surface of the pan is rinsed with hot water, dried by heating up and greased with salt-free grease. All other surfaces are rinsed and wiped dry.

Water usage on the control panel and the electric box must be avoided.

Use of a water hose or pressure cleaning jet is strictly forbidden.

In order to remain in good condition, the frying surface must be burned with salt-free grease when the pan is taken into use for the first time, and after that at intervals during use. This is especially necessary in connection with thorough cleaning.

4.3.2 Service

Switch the appliance off if it is damaged or is malfunctioning. Contact authorised service personnel using original spare parts for service of the appliance.

The appliance does not include any user serviceable parts inside. Service must be left to authorised service personnel.

5. Installation

5.1 Transporting and unpacking the bratt pan

The best way to move the bratt pan is to keep it in its own package as long as possible while it also protects the pan from outer damage. If it is necessary to unpack the pan, possible lifting must thereafter be done from the bottom frame of the base by using suitable spacers of wood. In order to avoid damage, it is not allowed to use the lid as a workbench during installation.

When unpacking the H-models of the bratt pan, it is very important to remove the two transportation supports made of veneer.

5.2 Positioning the bratt pan

The installation is started by moving the pan exactly to the right installation spot considering a possible floor drain. The distances needed are shown in the installation drawing. For service, most pans can be accessed from the front.

Thereafter the pan is adjusted into a horizontal position by turning the adjustable legs. The correct position is checked from the frying surface, not from the outer edges of the pan. When adjusting, consider that there must be a clearance between the tilting foot pedal and the floor that allows handling of the pedal with the tip of a workshoe. The space between the pan and the base is correctly set by these bolts.

When the bratt pan is on the correct location and in a horizontal position, it must be bolted to the floor, the land models by the flanges in the rear adjusting legs and the marine models by all four leg flanges.

5.3 Electrical connections

In order to make eventual future service easier and to increase safety, a mains switch must be installed near the appliance. This switch must disconnect the appliance completely from the electrical supply network.

The feedthrough grommet for the connection cable is located on the bottom plate of the base, just under the connection terminal as shown in the installation drawing. In order to make the connection, the lower front siding must be removed by loosening the two screws that are located on the lower edge of the siding and then lifting the siding upwards.

5.4 Test-run

Besides the live electrical parts also look out for possible moving mechanisms in the lower part of the appliance, if there is a need for testing the appliance during installation while the guards or cover plates are detached.

Make sure that the protective grease has been removed from the frying surface before taking the pan into use. See “Preparing the use”.

After connecting the cable check the function of the bratt pan by turning it on with the ON/OFF button.

Check that

- the temperature displays of both heating zones (only one zone in the model PE 60) flashes the set reading which after a few minutes stays continuously on.
- the limit switches of the tilting and heating work properly: When tilting the heating is switched off, in the fully tilted position tilting stops and the power is cut from the tilting motor. The return movement stops when the pan reaches the base, the heating is switched on and the power is cut from the tilting motor. If necessary, adjust the limit switches.

Before refitting the front siding, check that no wires in the base interfere with moving parts.

Refit the lower front siding.

6. Troubleshooting

If the appliance does not function, check the following:

- Has the appliance been used according to the instructions?
- Are all possibly removable parts refitted?
- Are the mains switch on the appliance or nearby - often on the wall - in the ON position?

If even this does not help, figure out in advance how to briefly describe the break-down and contact an authorized service person.

The appliance does not include any user serviceable parts inside. Service must be left to authorized service personnel.

7. Spare parts

General parts PE 17

General parts PE 19

Tilting device PE..... 21

Height adjustment device PE 23

Electrical components PE..... 25

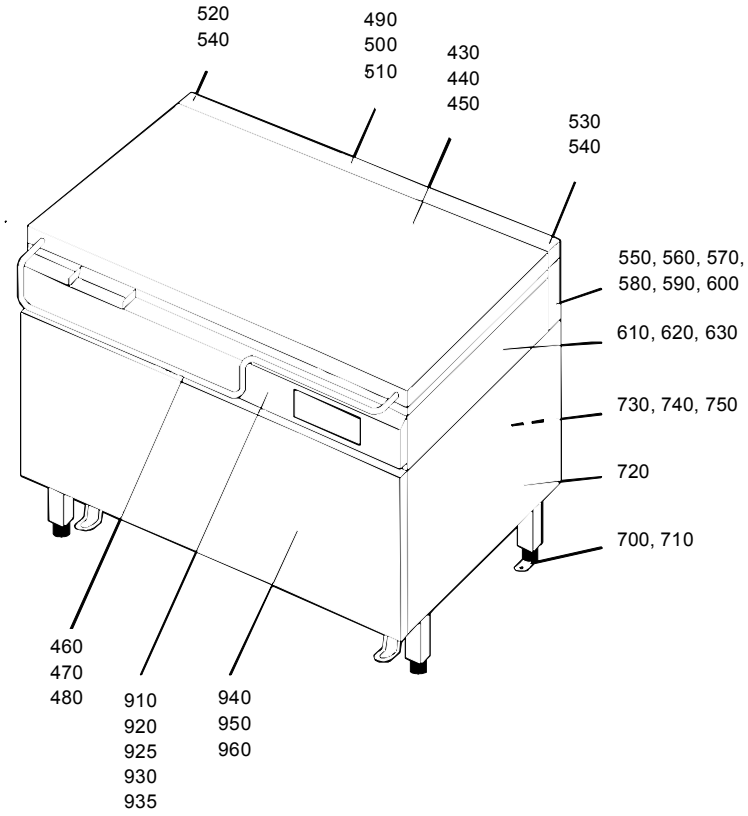
Electrical components PE..... 27

7.1 Voltage codes

Voltage	Voltage code
A	3/N/PE~400/230V 50Hz
B	~250V 16A 50Hz
C	3/N/PE~380/220V 50Hz
D	3/PE~200V 50-60Hz
F	2/PE 220–240V 50Hz
G	3/N/PE~415/240V 50Hz
H	3/PE~230V 50Hz
I	3/PE~220V 60Hz
J	3/PE~380 50Hz
K	3/PE~400V 50Hz
L	3/PE~415V 50Hz
M	3/PE~440V 60Hz
N	3/PE~460V 60Hz
O	3/PE~480V 60Hz
P	1/N/PE~220-240V 50Hz
R	2/PE~220-230V 60Hz
S	3/N/PE~400/230V 50Hz
T	3/PE~230V 60Hz
U	1/N/PE~100V 50-60Hz

7.2 Product codes

Product code	Full name
Model codes	
PE	FUTURA PE
PES	FUTURA PES
PED	FUTURA PED
Type codes	
60	60
85	85
110	110
Accessory codes	
HE	HEIGHT ADJUSTMENT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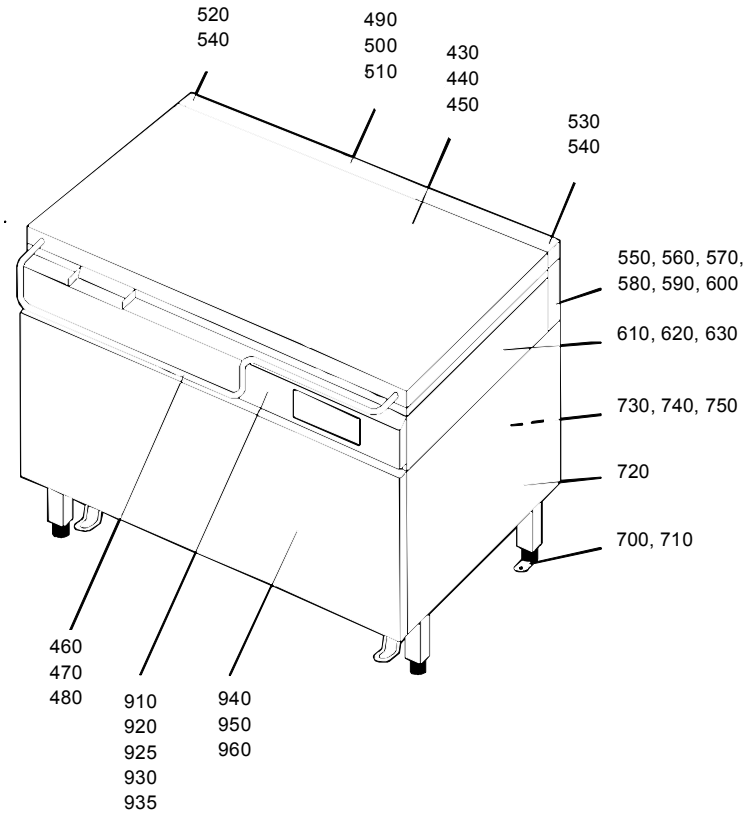
ID	Code	Model	Type	Accessory	Description
Module:General parts PE					
430	3492174	PE	60		Lid
440	3492167	PE	85		Lid
450	3492142	PE	110		Lid
460	3462405	PE	60		Handle
470	3462395	PE	85		Handle
480	3447559	PE	110		Handle
490	3491163	PE	60		Cover
500	3491188	PE	85		Cover
510	3447541	PE	110		Cover
520	3445279	PE			Spring, left
530	3445286	PE	85,110		Spring, right
540	3491117	PE			Bearing
550	3469023	PE	60		Rear case
560	3469048	PE	85		Rear case
570	3469055	PE	110		Rear case
580	3469104	PE	60		Cover plate
590	3469111	PE	85		Cover plate
600	3469129	PE	110		Cover plate
610	3490032	PE	60		Siding plate
620	3490057	PE	85		Siding plate
630	3490064	PE	110		Siding plate

PE=FUTURA PE, PES=FUTURA PES, PED=FUTURA PED

60=60, 85=85, 110=110

HE=HEIGHT ADJUSTMENT

A=3/N/PE~400/230V 50Hz, C=3/N/PE~380/220V 50Hz, H=3/PE~230V 50Hz, I=3/PE~220V 60Hz, J=3/PE~380 50Hz, L=3/PE~415V 50Hz, M=3/PE~440V 60Hz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ID	Code	Model	Type	Accessory	Description
Module:General parts PE					
700	3149538	PE			Adjustable leg
710	3205278	PE			Flange
720	3468975	PE			Siding plate
730	3468982	PE	60		Rear siding plate
740	3469009	PE	85		Rear siding plate
750	3469016	PE	110		Rear siding plate
910	3490145	PES	60		Front panel, upper
920	3490152	PES	85		Front panel, upper
925	3520583	PED	85		Front panel, upper
930	3490177	PES	110		Front panel, upper
935	3520618	PED	110		Front panel, upper
940	3490804	PE	60		Front panel, lower
950	3490811	PE	85		Front panel, lower
960	3490829	PE	110		Front panel, lower

PE=FUTURA PE, PES=FUTURA PES, PED=FUTURA PED

60=60, 85=85, 110=110

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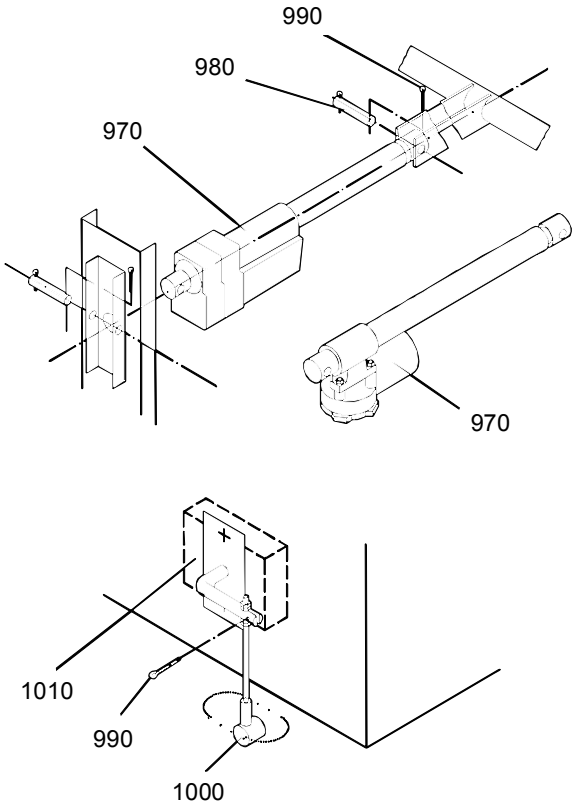
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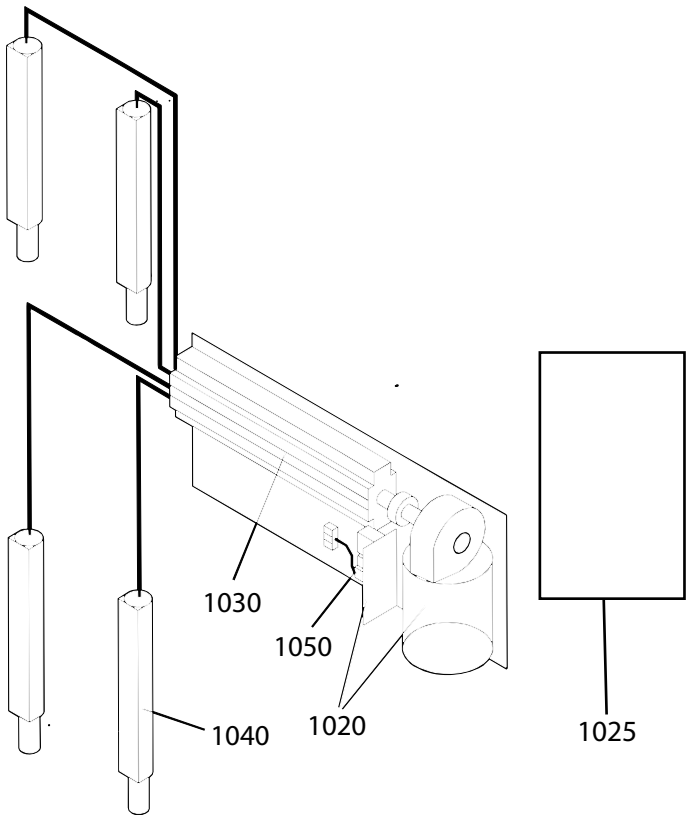
ID	Code	Model	Type	Accessory	Description
Module:Tilting device PE					
970	3490674	PE			Motor
980	3490307	PE			Pin
990	3356848	PE			Cotter pin
1000	3492551	PE			Joint
1010	3490392	PE			Switch unit

PE=FUTURA PE, PES=FUTURA PES, PED=FUTURA PED

60=60, 85=85, 110=110

HE=HEIGHT ADJUSTMENT

A=3/N/PE~400/230V 50Hz, C=3/N/PE~380/220V 50Hz, H=3/PE~230V 50Hz, I=3/PE~220V 60Hz, J=3/PE~380 50Hz, L=3/PE~415V 50Hz, M=3/PE~440V 60Hz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ID	Code	Model	Type	Accessory	Description
Module:Height adjustment device PE					
1020	3751330	PE	85,110	HE	Motor unit
1025	3751331	PE	85,110	HE	Motor drive
1030	3490628	PE	85,110	HE	Pump unit
1040	3490603	PE	85,110	HE	Cylinder
1050	3490642	PE	85,110	HE	3-pole connector

PE=FUTURA PE, PES=FUTURA PES, PED=FUTURA PED

60=60, 85=85, 110=110

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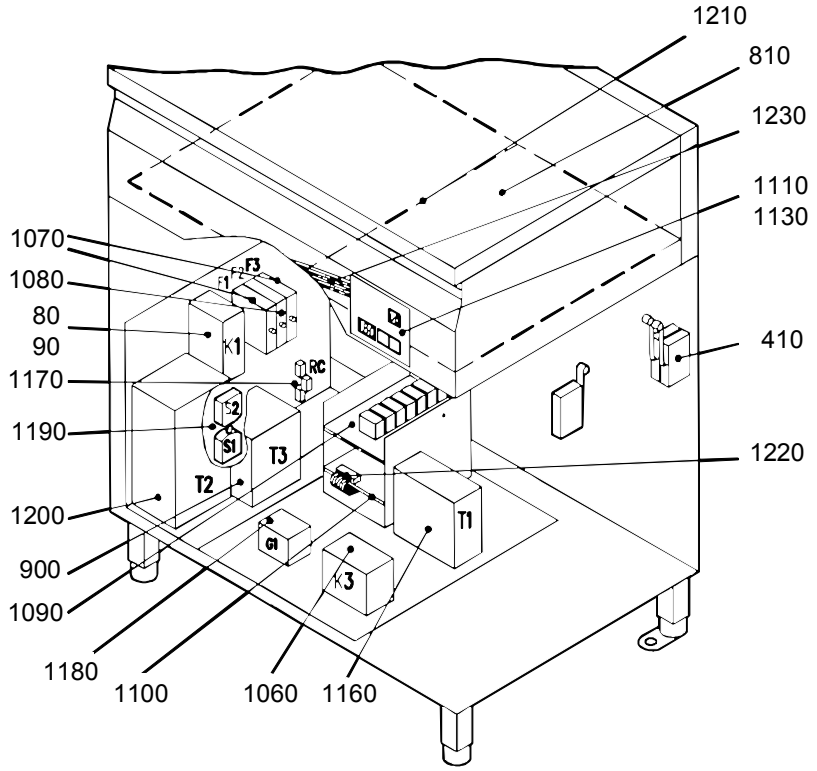
A=3/N/PE~400/230V 50Hz, C=3/N/PE~380/220V 50Hz, H=3/PE~230V 50Hz, I=3/PE~220V 60Hz, J=3/PE~380 50Hz, L=3/PE~415V 50Hz, M=3/PE~440V 60Hz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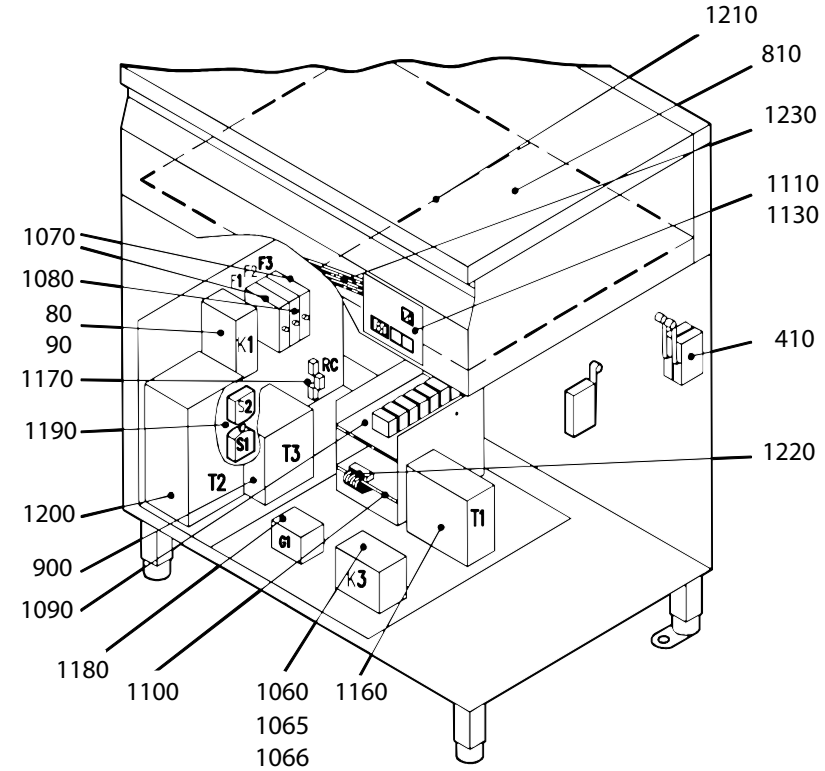
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ID	Code	Model	Type	Accessory	Description
Module:Electrical components PE					
80	3438748	PE	60		Contactor
90	3240709	PE	60		Contactor
100	3438297	PE	60		Cable
100	3438307	PE	60		Cable
410	3092296	PE	60		Microswitch
810	3469714	PE	60		Heating element 4 kW
900	3347378	PE	60		Transformer
1065	3750636	PE	60		Relay card
1066	3750727	PE	60		Relay card socket
1070	3512046	PE	60		Fuse
1070	3512046	PE	60		Fuse
1080	3512053	PE	60		Fuse
1090	3438089	PE	60		Circuit board
1100	3438071	PE	60		Circuit board
1110	3438113	PE	60		Circuit board
1130	3448979	PE	60		Panel
1160	3438184	PE	60		Transformer
1170	3339786	PE	60		RC protector
1180	3434334	PE	60		Rectifier bridge
1190	3145389	PE	60		Limit switch
1200	3439692	PE	60		Transformer
1210	3439357	PE	60		Sensor, complete
1220	3439928	PE	60		Flat cable 0,3m 16 poles
1230	3439935	PE	60		Flat cable 2,3m 20 poles

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60=60, 85=85, 110=110

HE=HEIGHT ADJUSTMENT

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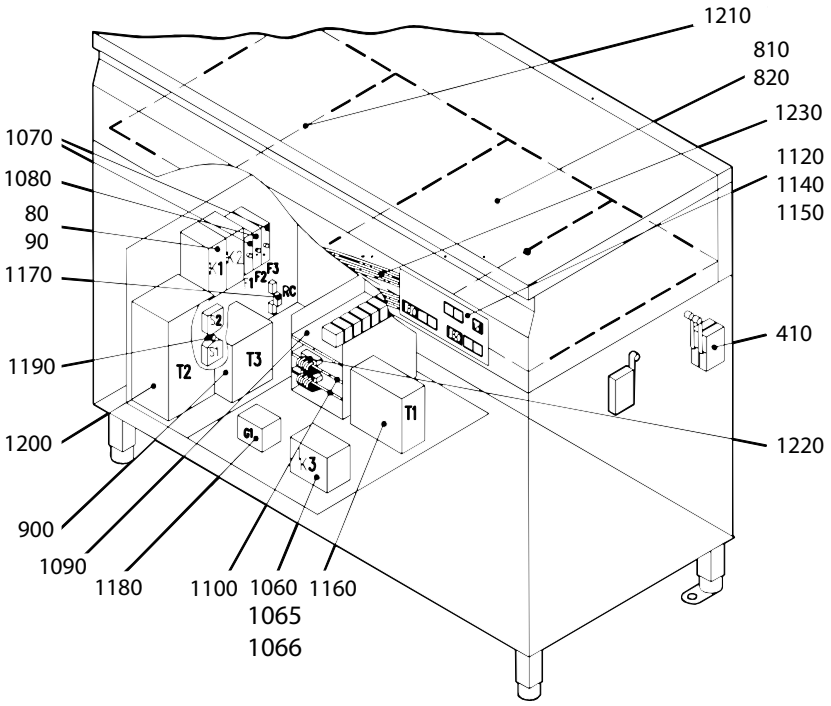
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ID	Code	Model	Type	Accessory	Description
Module:Electrical components PE					
80	3438748	PE	85,110		Contactor
90	3240709	PE	85,110		Contactor
410	3092296	PE	85,110		Microswitch
810	3469714	PE	85		Heating element 4 kW
810	3469714	PE	110		Heating element 4 kW
820	3512952	PE	85		Heating element 4 kW
900	3347378	PE	85,110		Transformer
1065	3750636	PE	85,110		Relay card
1066	3750727	PE	85,110		Relay card socket
1070	3512046	PE	85,110		Fuse
1070	3512046	PE	85,110		Fuse
1080	3512053	PE	85,110		Fuse
1090	3438089	PE	85,110		Circuit board
1100	3438071	PE	85,110		Circuit board
1120	3438064	PE	85,110		Circuit board
1140	3448961	PE	85,110		Panel
1150	3448954	PE	85,110	HE	Panel
1160	3438184	PE	85,110		Transformer
1170	3339786	PE	85,110		RC protector
1180	3434334	PE	85,110		Rectifier bridge
1190	3145389	PE	85,110		Limit switch
1200	3439692	PE	85,110		Transformer
1210	3439357	PE	85,110		Sensor, complete
1220	3439928	PE	85,110		Flat cable 0,3m 16 poles
1230	3439935	PE	85,110		Flat cable 2,3m 20 poles

PE=FUTURA PE, PES=FUTURA PES, PED=FUTURA PED

60=60, 85=85, 110=110

HE=HEIGHT ADJUSTMENT

A=3/N/PE~400/230V 50Hz, C=3/N/PE~380/220V 50Hz, H=3/PE~230V 50Hz, I=3/PE~220V 60Hz, J=3/PE~380 50Hz, L=3/PE~415V 50Hz, M=3/PE~440V 60Hz

8. Technical specifications

Heating control, circuit board connections

Heating control

Heating control, circuit board connections

Wiring diagram T00558B4

Wiring diagram T00185A3

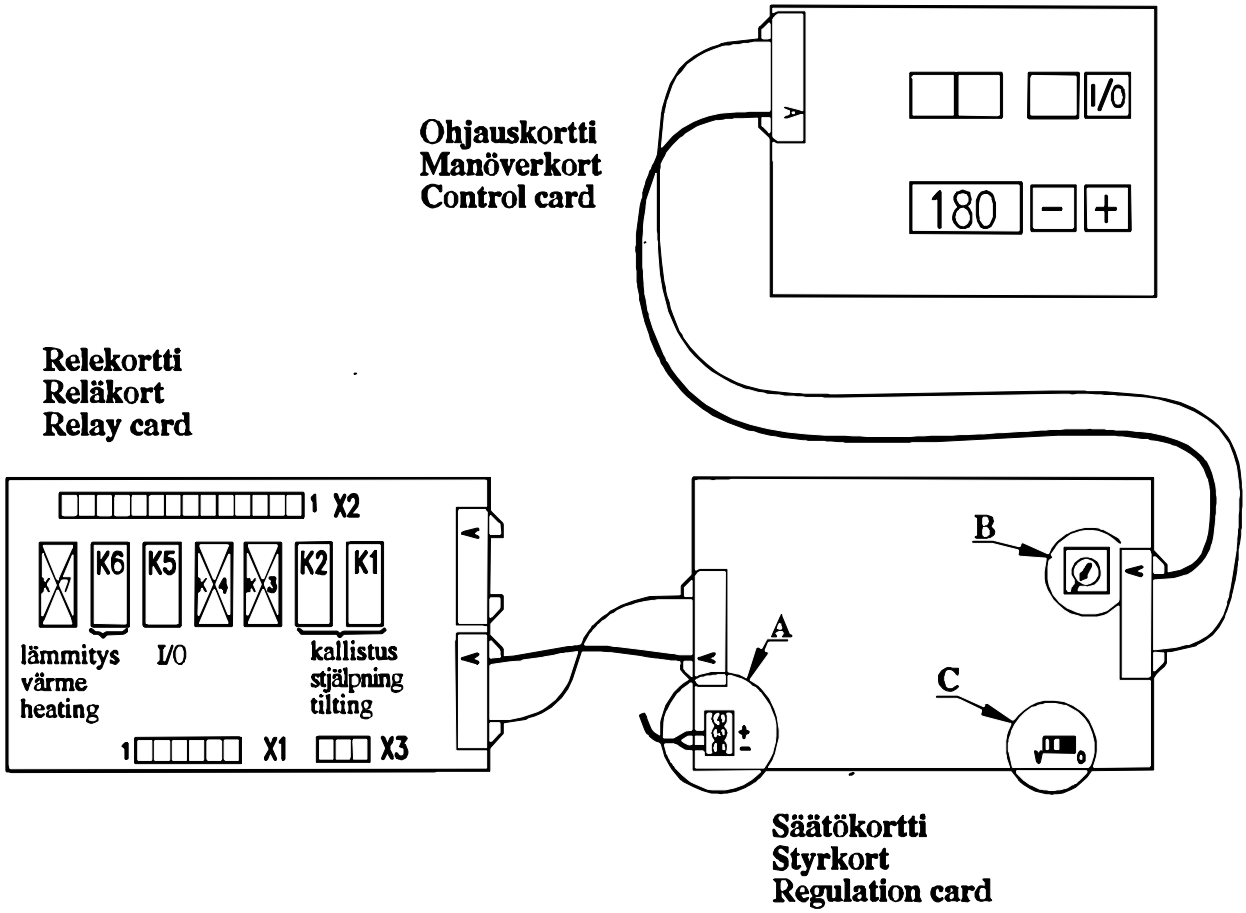
Wiring diagram T00184C3

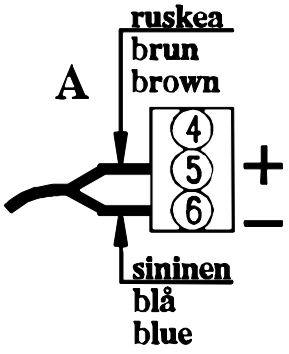
Wiring diagram T00942C3

Main and control circuit 82947N83

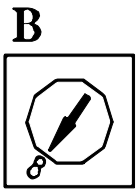
Heating element connection 81591-83

Installation drawing 80800-63C



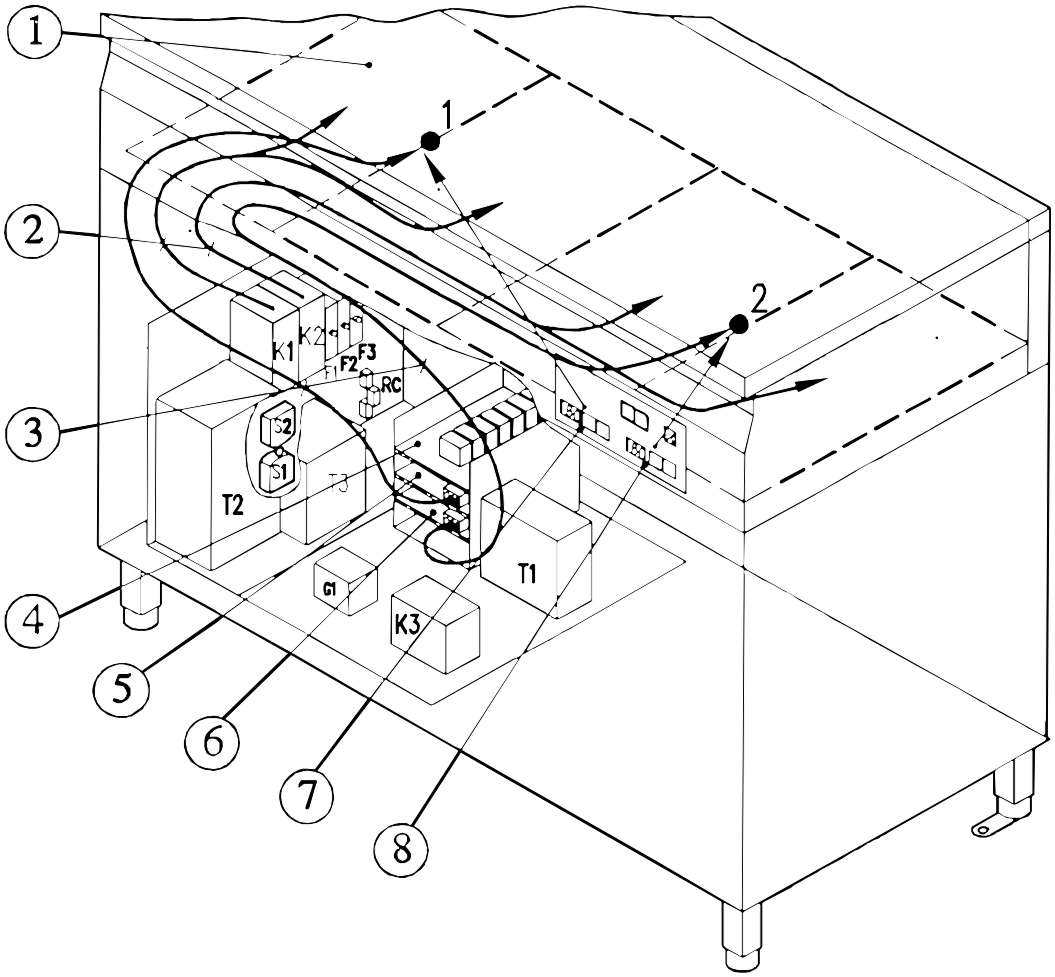


Termolangan kiinnitys
Termoelementets koppling
Connection of the thermocouple



Esivalitun lämpötilan asetus
Inställning av förvald temperatur
Setting of preset temperature

Yhdyskappaleen tulee olla oikeassa laidassa
Förbindningen skall vara till höger
The connector shall be positioned to the right



1. Lämmityselementit
   Värme-element
   Heating elements

2. Lämmityselementtien kaapelit
   Värme-elementens kablar
   Cables to heating elements

3. Termolangat (tuntoelin)
   Termoelement (givare)
   Thermocouple (sensor)

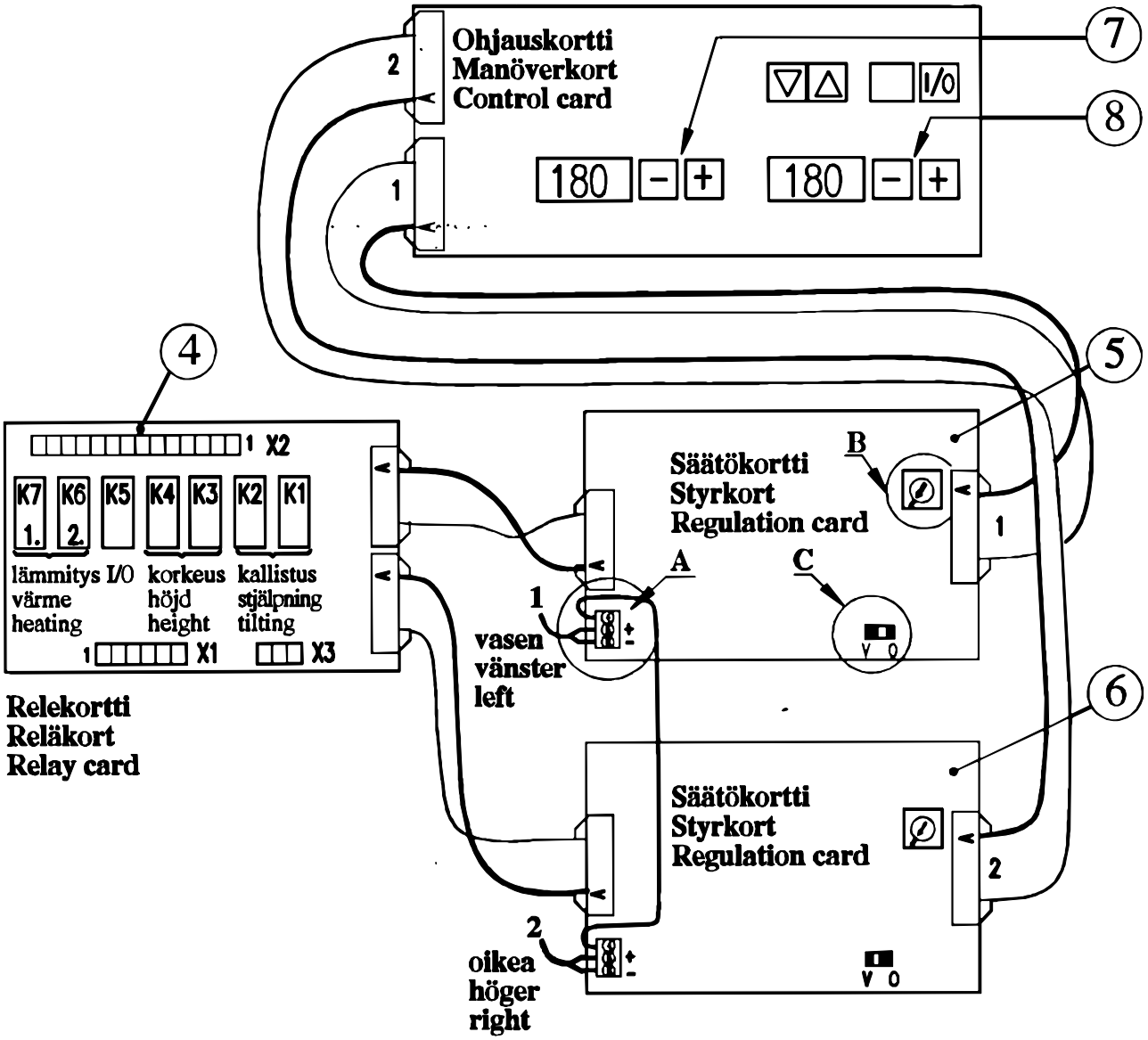
4. Relekortti
   Reläkort
   Relay card

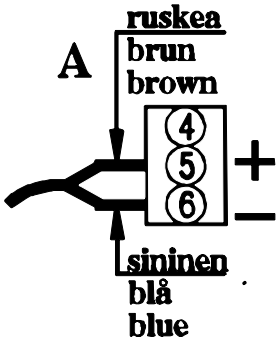
5. Säätökortti, vasen (1)
   Styrkort, vänster
   Regulation card

6. Säätökortti, oikea (2)
   Styrkort, höger
   Regulation card, right

7. Vasemman vyöhykkeen ohjaus (1)
   Vänstra zonens styrning
   Left zone control

8. Oikean vyöhykkeen ohjaus (2)
   Högra zonens control
   Right zone control





Termolangan kiinnitys
Termoelementets koppling
Connection of the thermocouple

B

Esivalitun lämpötilan asetus
Inställning av förvald temperatur
Setting of preset temperature

C

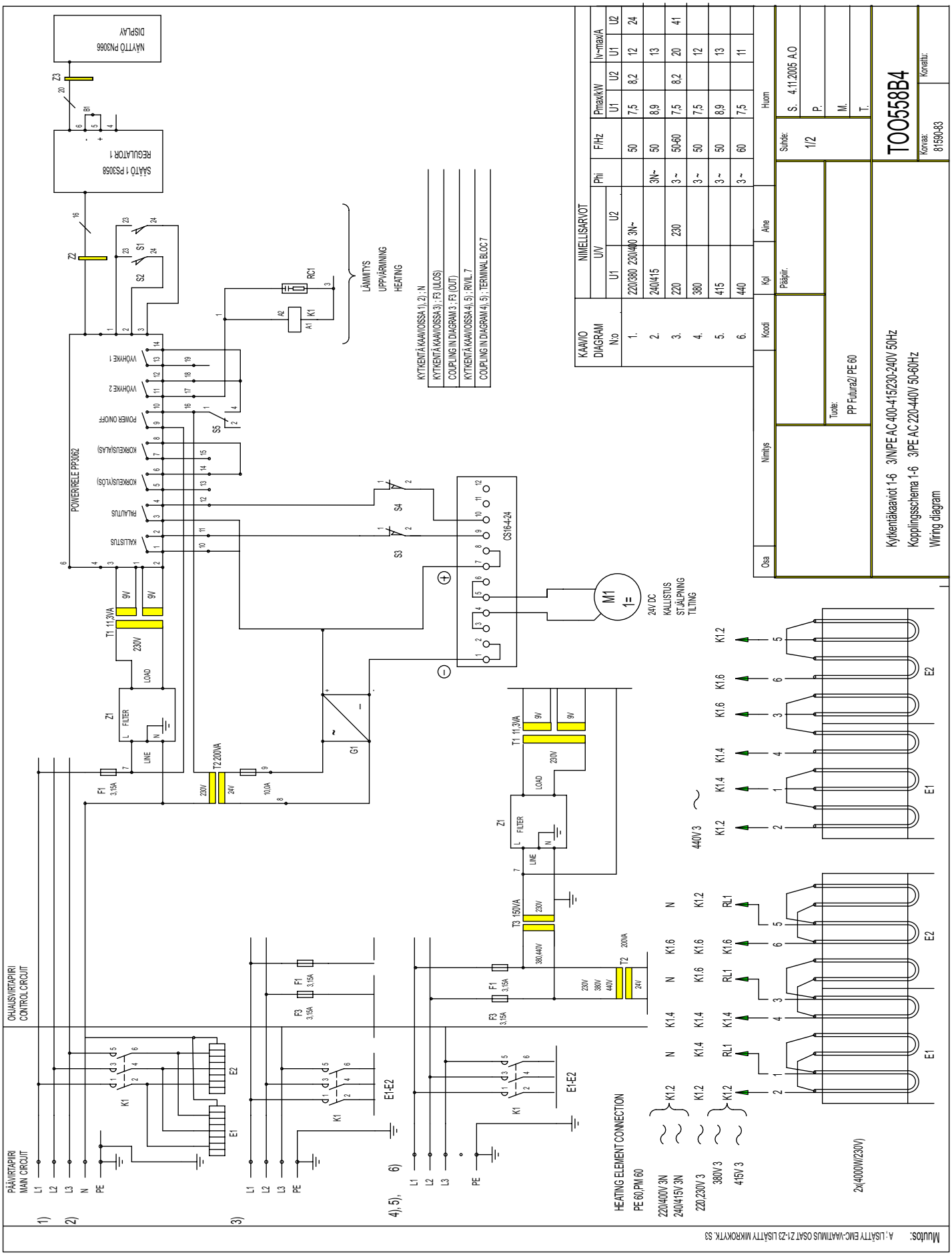
Yhdyssillan asento
Förbindningens läge
The position of the connector

V 0

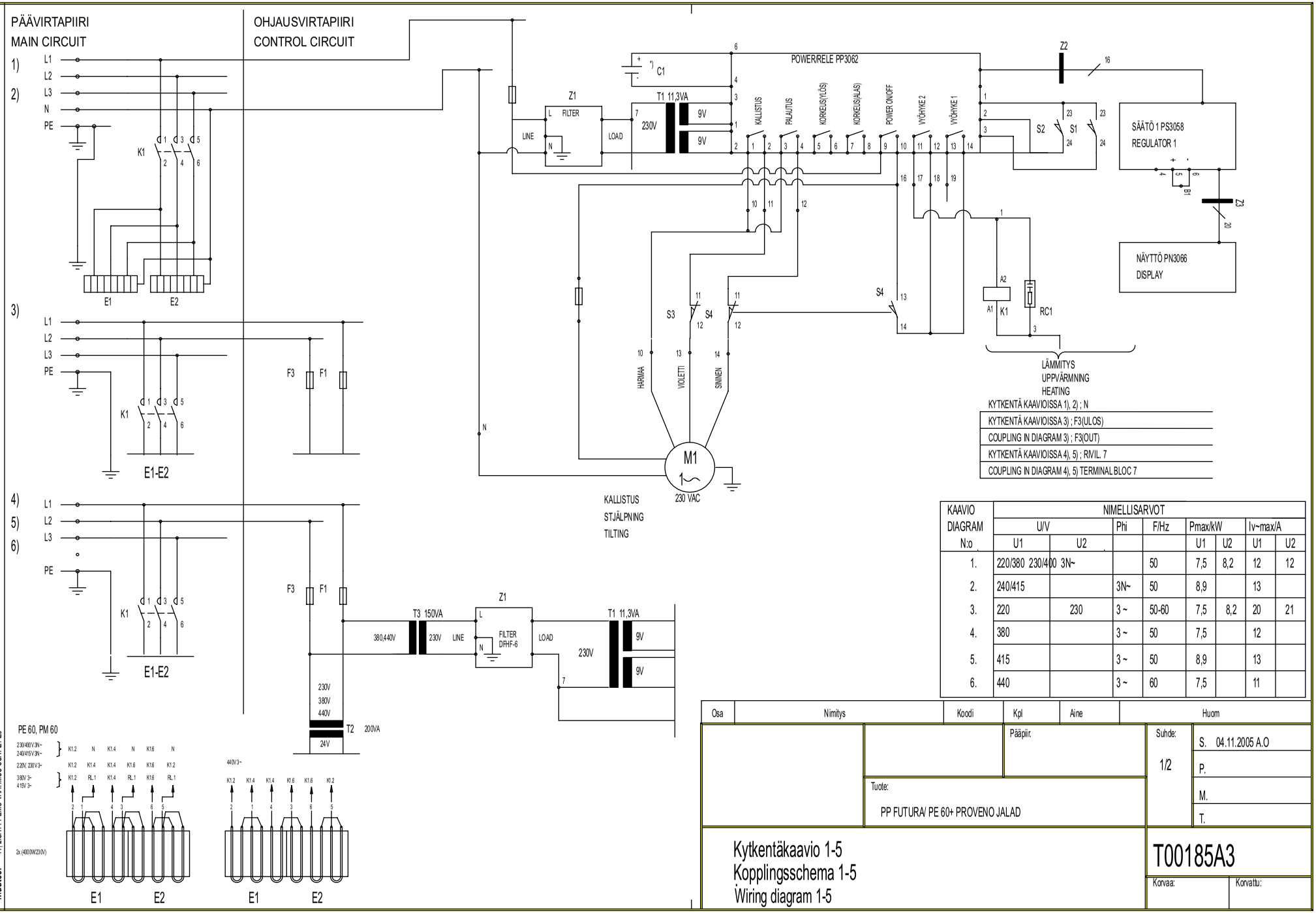
Ylempi (vasen) kortti
Det övre (vänstra) styrkortet
The upper (left) regulation card

V 0

Alempi (oikea) kortti
Det nedre (högra) styrkortet
The lower (right) regulation card



Wiring diagram T00558B4 [PE 60]



KAAVIO DIAGRAM N:o	NIMELLISARVOT U/V U1	U/V U2	Phi	F/Hz	Pmax/kW U1	Pmax/kW U2	Iv~max/A U1	Iv~max/A U2
1.	220/380 230/400 3N~			50	7,5	8,2	12	12
2.	240/415		3N~	50	8,9		13	
3.	220	230	3 ~	50-60	7,5	8,2	20	21
4.	380		3 ~	50	7,5		12	
5.	415		3 ~	50	8,9		13	
6.	440		3 ~	60	7,5		11	

Osa	Nimitys	Koodi	Kpl	Aine	Huom

Pääpiir.

Suhde: 1/2

S. 04.11.2005 A.O

P.

M.

T.

Tuote:

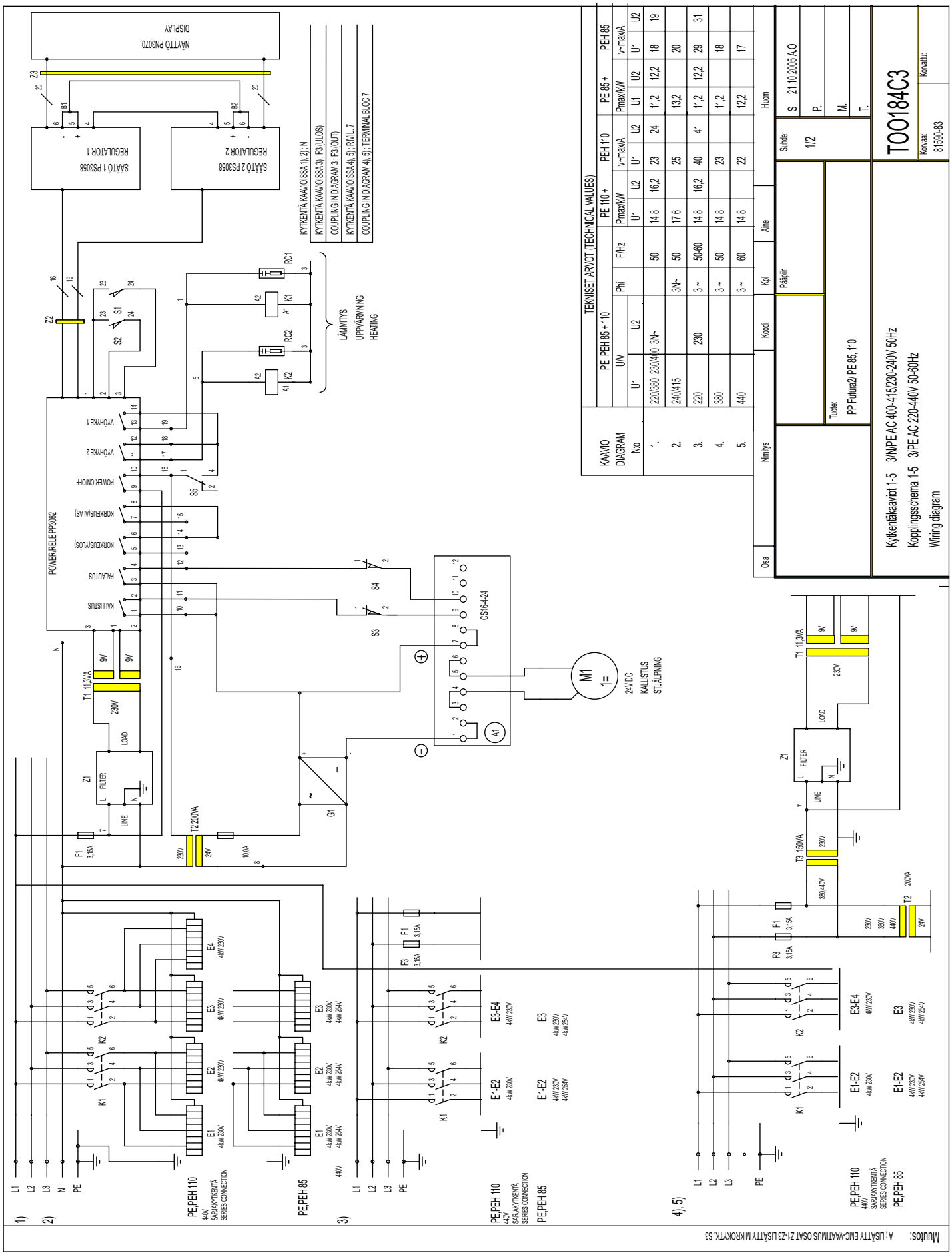
PP FUTURA/ PE 60+ PROVENO JALAD

Kytkentäkaavio 1-5
Kopplingsschema 1-5
Wiring diagram 1-5

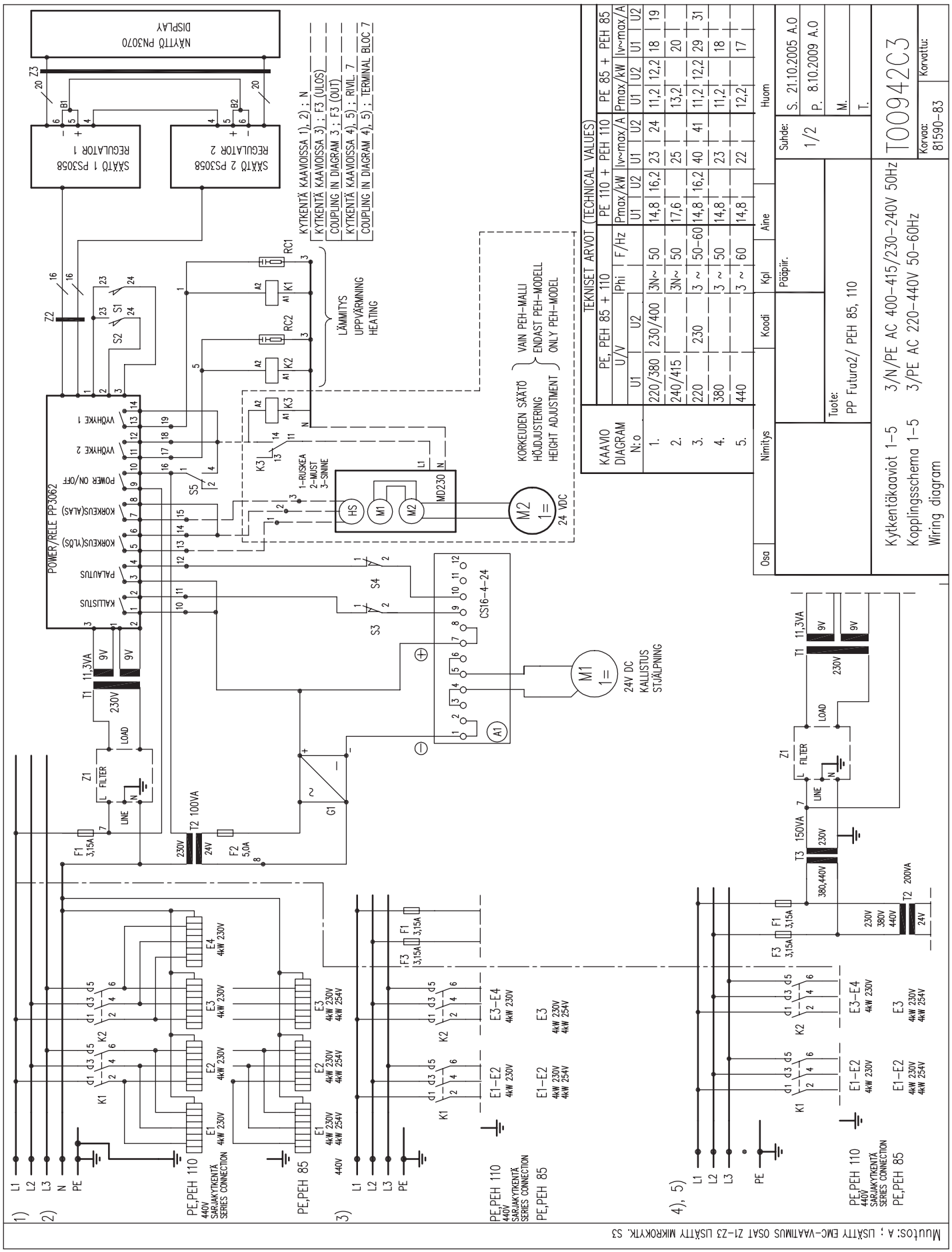
T00185A3

Korvaa: Korvattu:

Wiring diagram T00185A3 [PE 60]



Wiring diagram T00184C3 [PE 85, 110]



KAAVIO DIAGRAM N:o	TEKNISET ARVOT (TECHNICAL VALUES) PE, PEH 85 + 110 U/V U1	U2	Phi	F/Hz	PE 110 + PEH 110 Pmax/kW	Iv-max/A	U1	U2	PE 85 + PEH 85 Pmax/kW	Iv-max/A	U1	U2
1.	220/380	230/400	3N~	50	14,8	16,2	23	24	11,2	12,2	18	19
2.	240/415		3N~	50	17,6		25		13,2		20	
3.	220	230	3 ~	50–60	14,8	16,2	40	41	11,2	12,2	29	31
4.	380		3 ~	50	14,8		23		11,2		18	
5.	440		3 ~	60	14,8		22		12,2		17	

Osa	Nimitys	Koodi	Kpl	Aine	Huom
				Pääpiir.	

Tuote:
PP Futura2/ PEH 85, 110

Kytkentäkaaviot 1–5 3/N/PE AC 400–415/230–240V 50Hz
Kopplingsschema 1–5 3/PE AC 220–440V 50–60Hz
Wiring diagram

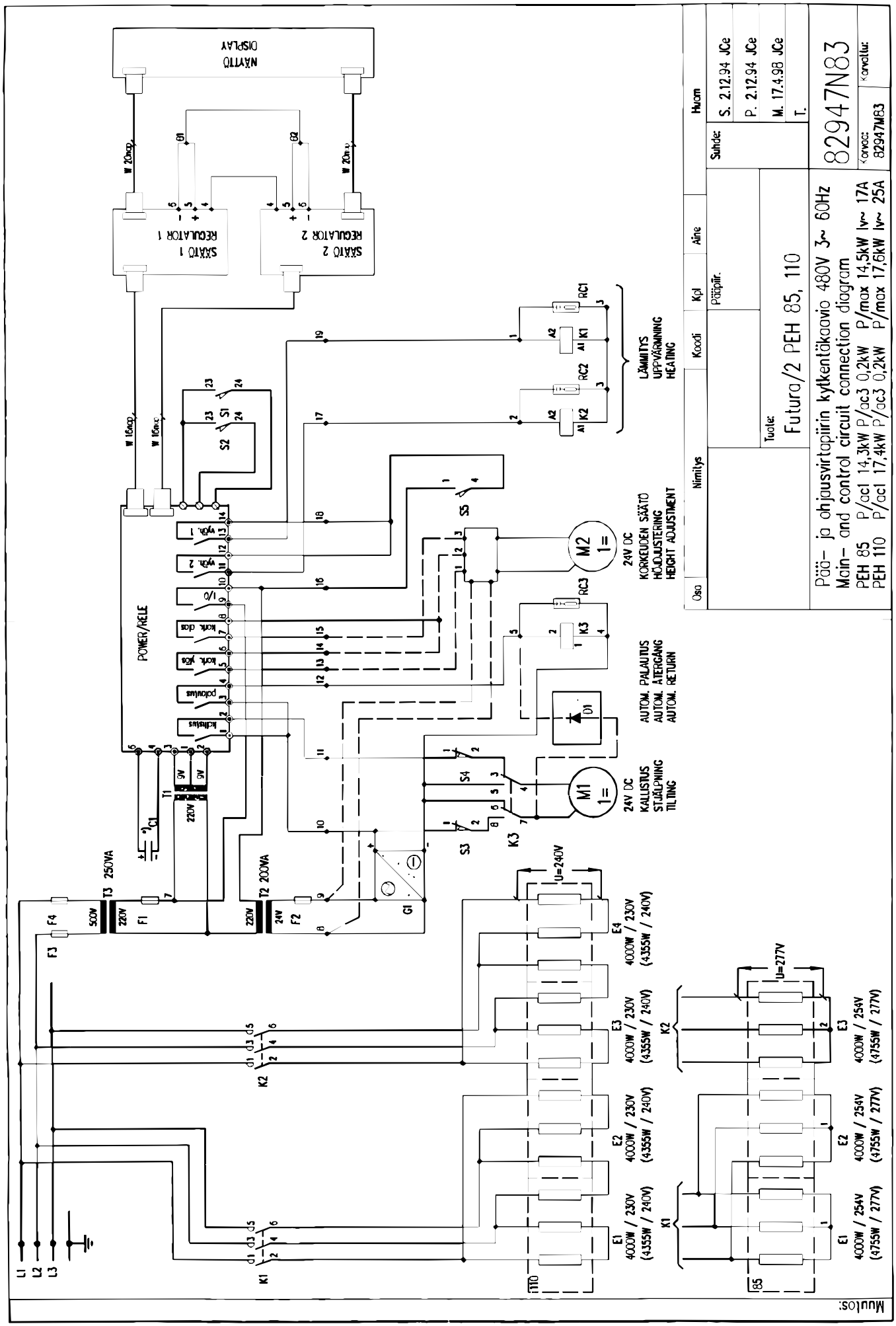
Suhde: 1/2

S. 21.10.2005 A.0
P. 8.10.2009 A.0
M.
T.

T00942C3

Korvaa: 81590–83
Korvattu:

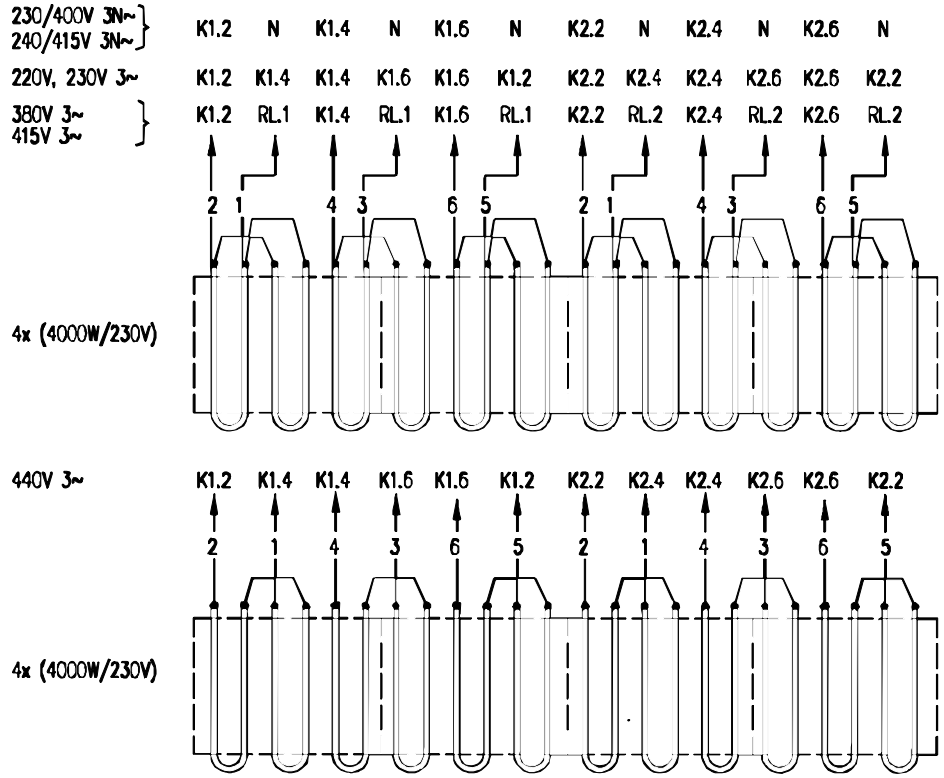
Wiring diagram T00942 C3



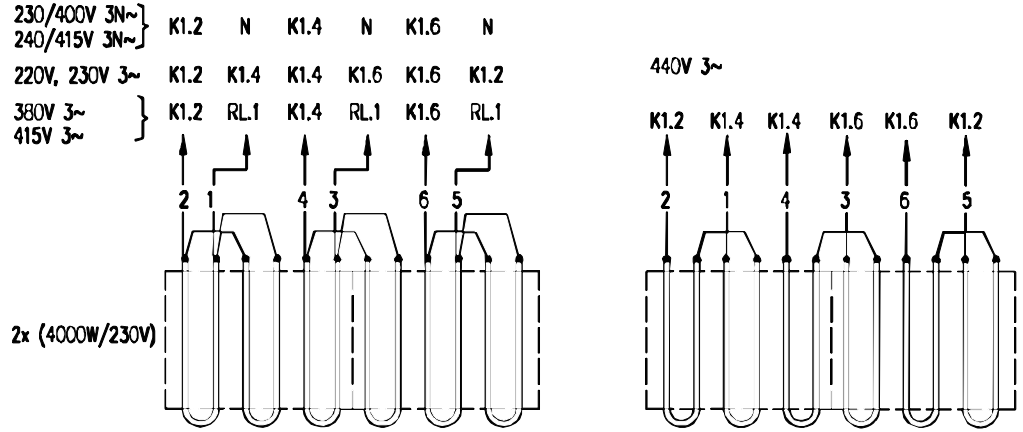
Main and control circuit 82947N83 [PE; 85, 110]

Heating element connection 81591-83 [PM, PE]

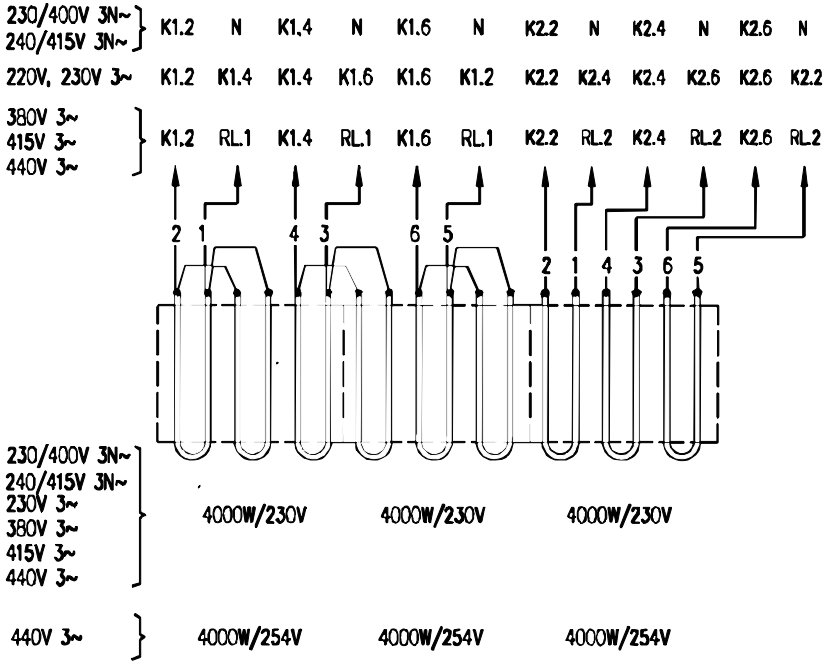
PE 110, PM 110



PE 60, PM 60



PE 85, PM 85



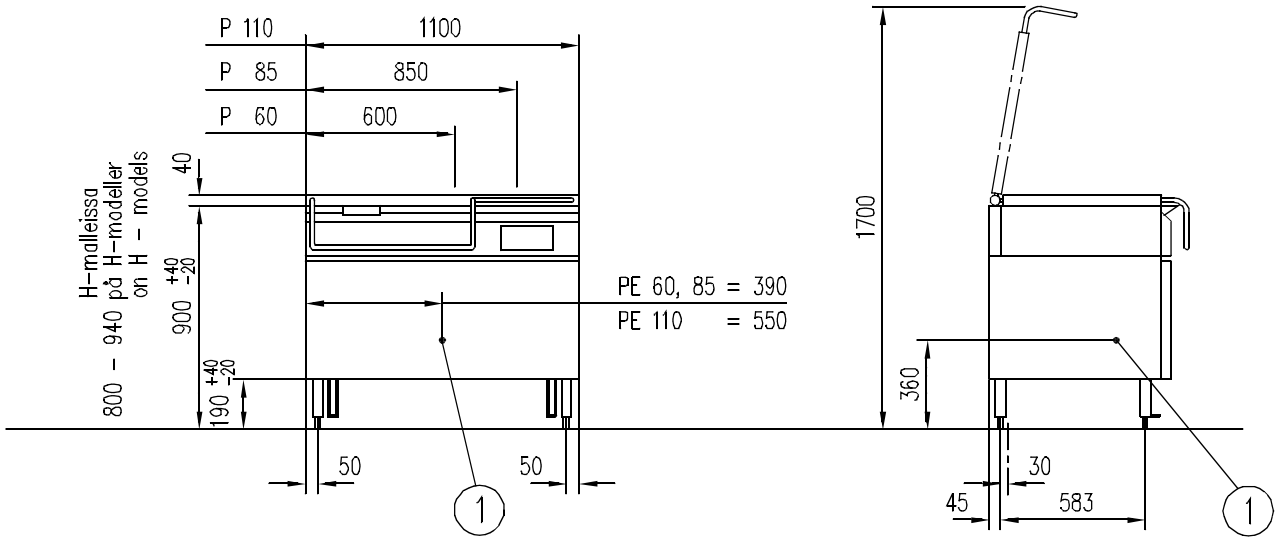
Muutos: LISÄTTY 415V 3~ JA 440V 3~ KYTKENNÄT

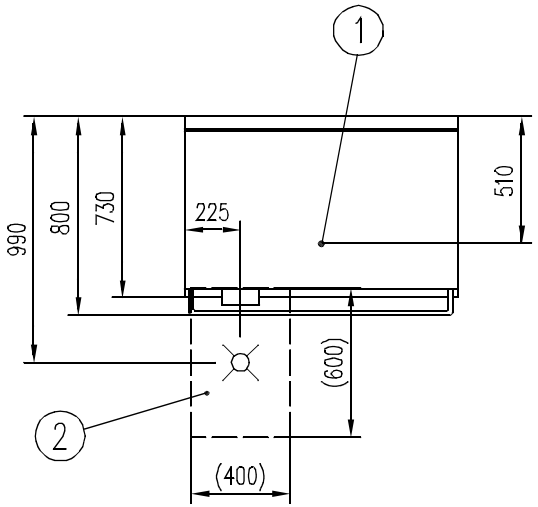
	Pääpiir.		S. 30.08.-90 EE
			P. 30.08.-90 EE
Tuote: PP FUTURA/2 PE,PM 60,85,110		2/2	M. 13.8.97 JCe
			T.

LÄMPÖELEMENTTIEN KYTKENTÄ
VÄRME ELEMENT KOPPLING
HEATING ELEMENT CONNECTION

81591-83

Korvaa: Korvattu:





1. Sähköliitäntä , sähkökaapeli n. 1,0 m lattiasta laitteen liitäntäpisteeseen.
   El. anslutning , el.kabel ca. 1,0 m från golv till maskinens anslutningspunkt.
   El. connection, el.cable abt. 1,0 m from floor to connection point of machine.

2. Lattiakaivo (ei kuulu toimitukseen)
   Golvbrunn (ingår inte i leveransen)
   Floor drain (not included delivery)

HUOMOI MYÖS ASENNUSOHJEEN VAATIMUKSET.
IAKTTAG ÄVEN KRAVEN I INSTALLATIONSANVISNINGEN.
THE REQUIREMENTS IN THE INSTALLATION INSTRUCTIONS MUST ALSO BE FOLLOWED.

				PE, PEH 110		PE, PEH 85		PE 60	
	U/V		f/Hz	I/A	P/kW	I/A	P/kW	I/A	P/kW
1.	220/380	3N ~	50	23	14,7	18	11,0	12	7,4
2.	230/400	3N ~	50	24	16,0	18	12,0	12	8,0
3.	220	3 ~	50-60	39	14,7	28	11,0	20	7,4
4.	230	3 ~	50	41	16,0	30	12,0	21	8,0
5.	380	3 ~	50	23	14,7	18	11,0	12	7,4
6.	415	3 ~	50	19	13,1			10	6,6
7.	440	3 ~	60	20	14,7	16,3	12,2	10	7,4

#	Date	Revision 2nd.line	Name
C	11.10.2002	Dim 950 changed to 940	VB

PAISTINPANNU PES 60
STEKBORD PES 85,110 PESH 85,110
FRYING PAN PED 85,110 PEDH 85,110

03.01.95 VM
1:20
80800-630

Installation drawing 80800-63C [PE]

Item	Model	Type	Voltage	Specification
Dimensions WxDxH	PM,PE	60		600x8000x940 mm
Dimensions WxDxH	PM,PE	85		850x800x940 mm
Dimensions WxDxH	PM,PE	110		1100x800x940 mm
Package dimensioner WxDxH	PM,PE	60		720x900x1200 mm
Package dimensioner WxDxH	PM,PE	85		980x900x1200 mm
Package dimensioner WxDxH	PM,PE	110		1220x900x1200 mm
Frying zones	PE	60		1 pc
Frying zones	PE	85,110		2 pcs
Height of frying zone sides	PM,PE	60		90 mm
Height of frying zone sides, shallow bratt pan	PM,PE	85,110		90 mm
Height of frying zone sides, deep bratt pan	PM,PE	85,110		180 mm
Frying surface WxD	PM,PE	60		500x500 mm
Frying surface WxD	PM,PE	85		750x500 mm
Frying surface WxD	PM,PE	110		1000x500 mm
Temperature setting range	P,PM,PE			0 - 220 °C
Weight without package	PM,PE	60		100 kg
Weight without package	PE	85		140 kg
Weight without package	PE	110		170 kg
Weight with package	PM,PE	60		130 kg
Weight with package	PE	85		170 kg
Weight with package	PE	110		200 kg
Material of frying surface				steel
Material of frying zone sides	PM,PE			stainless steel
Outer surface				stainless steel
Power	PE	60	L	6,6 kW
Power	PE	60	C,I,J,M	7,4 kW
Power	PE	60	A,H	8,0 kW
Power	PE	85	C,I,J	11,0 kW
Power	PE	85	A,H	12,0 kW
Power	PE	85	M	12,2 kW
Power	PE	110	L	13,1 kW
Power	PE	110	C,I,J,M	14,7 kW
Power	PE	110	A,H	16,0 kW
Operating conditions				Normal commercial kitchen conditions, temperature over 0 °C

PE=FUTURA PE, PES=FUTURA PES, PED=FUTURA PED

60=60, 85=85, 110=110

HE=HEIGHT ADJUSTMENT

A=3/N/PE~400/230V 50Hz, C=3/N/PE~380/220V 50Hz, H=3/PE~230V 50Hz, I=3/PE~220V 60Hz, J=3/PE~380 50Hz, L=3/PE~415V 50Hz, M=3/PE~440V 60Hz

HACKMAN METOS OY AB
LOMAKE LT30024
Rev. 3 28.12.1994

VAATIMUSTENMUKAISUUSVAKUUTUS
FÖRSÄKRAN OM ÖVERENSSTÄMMELSE
DECLARATION OF CONFORMITY

5401vv__.doc

Päiväys / Datum / Date 18.06.2003

Me / Vi / We

Valmistajan nimi / Tillverkarens namn / Manufacturer's name

HACKMAN METOS EESTI AS

Osoite / Adress / Adress

SUUR SÕJAMÄE 10
11415 TALLINN
ESTONIA

vakuutamme yksinomaan omalla vastuullamme, että seuraava tuote:
försäkrar helt på eget ansvar att följande produkt:
declare under our sole responsibility that the product:

Nimi, tyyppi tai malli / Namn, typ eller modell / Name, type or model

Paistinpannu / Stekbord / Bratt Pan **METOS FUTURA PE**-sarja / serien / series
Mallit / Modeller / Models :
PES 60, PES 85, PESH 85, PED 85, PEDH 85, PES 110, PESH 110, PED 110, PEDH 110

johon tämä vakuutus liittyy, on (mikäli asiankuuluvaa) seuraavan standardin (seuraavien standardien) tai muun normatiivisen asiakirjan (muiden normatiivisten asiakirjojen) vaatimusten mukainen
till vilken denna försäkran hör, uppfyller (vid behov) kraven i följande standard (standarder) eller annat (andra) normativa dokument
to which this declaration relates is in conformity with (if necessary) the following standard(s) or other normative document(s)

Tunnus, vuosiluku tai julkaisupäivä / Beteckning, årtal eller publiceringsdatum / Designation or number, year or date of issue

EN-SFS 292-1:1991	;	EN-SFS 292-2:1991
EN-SFS 60204-1:1993	;	(soveltuvin osin / tillämpliga delar / applicable parts)
EN-SFS 60335-1:1990	;	EN-SFS 60335-2-39:1986
EN-SFS 50081-1:1992	;	EN-SFS 55022 luokka / klass / class B + EN-SFS 55014:1993
EN-SFS 50082-2:1995	;	EN 61000-4-2, EN 61000-4-4, ENV 50140:1993 ENV 50141:1993 EN 50204:1995

ja noudattaa (mikäli asiankuuluvaa) seuraavan direktiivin (seuraavien direktiivien) määräyksiä
och följer (vid krav) följande direktivs bestämmelser
and in conformity with (if necessary) orders of following directive(s)

MSD 89/392/EEC + 92/31+ 93/68
LVD 73/23 + 93/68
EMC 89/336/EEC + 92/31 + 93/68

Vakuutuksen antopaikka ja päivä / Utfärdad på ort och datum / Place and date of issue

TALLINN 18.06.2003

Valtuutetun henkilön nimi, nimikirjoitus ja asema / Bemyndigad persons namn, namnteckning och befattning / Name, signature and title of authorized person

Andres Kirstein, Managing Director

Jaan Muru, Production Manager

Tämä lomake perustuu standardiin SFS-EN 45014 (2. painos, 1993)
Denna blankett är baserar sig på standard SFS-EN 45014 (2. upplagan, 1993)
This form is based on standard SFS-EN 45014 (2nd edition, 1993)